# LIST OF U.S. CUSTOMS LABORATORY METHODS

| USCL NUMBER | METHOD | TITLE |
|---|---|---|
| 07-01 | AOAC 975.32 | **Sulfurous Acid in Foods**<br>**Qualitative Test** |
| 07-02 | AOAC 915.01 | **Chloride in Plants**<br>**Volumetric Method I** |
| 07-03 | AOAC 956.01 | **Potassium and/or Sodium in Plants**<br>**Flame Photometric Method** |
| 07-04 | AOAC 976.19 | **Salt (Chlorine as Sodium Chloride) in**<br>**Seafood**<br>**Indicating Strip Method** |
| 07-05 | USCL Manual | **Identification of Edible Vegetables,**<br>**Fruits & Nuts:**<br>**General Guidelines** |

# U.S. CUSTOMS LABORATORY METHODS

## USCL METHOD 07-01

Index

## AOAC 975.32
## Sulfurous Acid in Foods
## Qualitative Test

**SAFETY PRECAUTIONS**

*This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.*

### 1 SCOPE AND FIELD OF APPLICATION

In Chapter 7 of the Harmonized Tariff Schedule of the United States, the question of provisional preserved by several means is raised. This method is a qualitative test for the presence of sulfurous acid which would be an indication of preservation by sulfur dioxide.

## 2 REFERENCES

***AOAC 975.32***
Sulfurous Acid in Foods
Qualitative Test

# U.S. CUSTOMS LABORATORY METHODS

## USCL METHOD 07-02

Index

## AOAC 915.01
## Chloride in Plants
## Volumetric Method I

**SAFETY PRECAUTIONS**

*This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.*

**1 SCOPE AND FIELD OF APPLICATION**

In Chapter 7 of the Harmonized Tariff Schedule of the United States, the question of provisional preserved by several means is raised. This method is one method that can be used to determine the presence or concentration of chloride which would indicate the presence of brine.

## 2 REFERENCES

***AOAC 915.01***
Chloride in Plants
Volumetric Method I

# U.S. CUSTOMS LABORATORY METHODS

## USCL METHOD 07-03

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# AOAC 956.01
# Potassium and/or Sodium in Plants
# Flame Photmetric Method

**SAFETY PRECAUTIONS**

*This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.*

## 1 SCOPE AND FIELD OF APPLICATION

In Chapter 7 of the Harmonized Tariff Schedule of the United States, the question of provisional preserved by several means is raised. This method is one method that can be used to determine the presence or concentration of potassium and/or sodium which with other tests would indicate the presence of brine.

## 2 REFERENCES

***AOAC 956.01***
Potassium and /or Sodium in Plants
Flame Photometric Method

# U.S. CUSTOMS LABORATORY METHODS

## USCL METHOD 07-04 Index

# AOAC 976.19
# Salt (Chlorine as Sodium Chloride) inh Seafood
# Indicating Strip Method

**SAFETY PRECAUTIONS**

*This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.*

## 1 SCOPE AND FIELD OF APPLICATION

In Chapter 7 of the Harmonized Tariff Schedule of the United States, the question of provisional preserved by several means is raised. This method is one method that can be used to determine the presence or concentration of salt as sodium chloride which would indicate the presence of brine.

## 2 REFERENCES

***AOAC 976.19***
Salt (Chlorine as Sodium Chloride) in Seafood
Indicating Strip Method

# U.S. CUSTOMS LABORATORY METHODS

## USCL METHOD 07-05 INDEX

# Identification of Edible Vegetables, Fruits & Nuts: General Guidelines

### SAFETY PRECAUTIONS

*This method does not purport to address all of the safety problems, if any, associated with its use. It is the responsibility of the user of this method to establish appropriate safety and health practices and determine the applicability of regulatory limitations prior to its use.*

### 1 SCOPE AND FIELD OF APPLICATION

The following list of references contains procedures and references which should prove useful in the identification of edible vegetables, fruits and nuts. This list is being provided for general guidance and should not be considered exhaustive.

### 2 REFERENCES


***Vegetables***
Roger Phillips and Maryn Rix
Random House, NY 1993

***The Pharmacology of Chinese Herbs***
Kee Chang Huang
CRC Press, Boca Raton 1993

***Hortus Third***
L.H. Bailey Hortorium
Macmillian Publish Co. Inc
NY 1976

***Handbook of Medicinal Herbs***
James A. Duke
CRC Press, Boca Raton 1985

***Food Inspection and Analysis***, 4th Edition
A.E. Leach and A.L. Winton
John Wiley & Sons, NY 1936

***General Viticulture***
A.J. Winkler, J.A. Cook, W.M. Kliewer, and L.A. Lider
University of California Press, Berkeley 1974

***The Illustrated Book of Herbs***
Editor: S. Bunney
Gallery Books, NY

***Encyclopedia of Common Natural Ingredients***, 2nd Edition
A.Y. Leung and S. Foster
John Wiley and Sons, NY 1996

***Magic and Medicine of Plants***
Reader's Digest
The Reader's Digest Assn., Inc., NY